



Tortilla, Corn, 1.5oz

Product Details:

Item Number: 610363
Pack Size: 320/1.5 oz.
Serving Per Case: 320
Net Weight: 30 lbs.

Kosher: No
Meal Contribution:
Class: Always Available
Shelf Life: 270 Days Frozen
Temperature Class: Frozen
Cook State: Uncooked
GTIN-12 UPC:
GTIN-14: 1 07 21881 20134 4

Sales Price Per: NA
Case Price: NA

Ingredients:

WATER, STONE GROUND CORN MASA FLOUR (COOKED IN LIME WATER), ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, CONTAINS LESS THAN 2%: WHEAT GLUTEN, SALT, OAT FIBER, SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, PSYLLIUM (FIBER), WHEY.

Allergen Statement:

Wheat, Milk. May Contain : Egg, Soy

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 1.5oz

Amount Per Serving

Calories 90

% Daily Value *

Total Fat 2.5g 3%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 180mg 8%

Total Carbohydrate 15g 5%

Dietary Fiber 1g 5%

Total Sugars 0g

Incl. Added Sugars 0g 0%

Protein 2g -

Vitamin D -

Calcium 2%

Iron 4%

Potassium 5mg 0%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

National Food Group

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Preparation and Additional Information:

Instructions for Preparation and Cooking:

1. PLACE frozen dough balls on a lightly floured or parchment lined sheet pan evenly spaced and not touching. COVER with a plastic bag or plastic wrap to prevent drying out.
2. THAW at room temperature for 2-3 hours or overnight in a refrigerator. When thawed in a refrigerator overnight, make sure to allow dough balls to come back to room temperature before pressing.
3. PREHEAT press to setting recommended by manufacturer (generally 280°F to 400°F).
PREHEAT the griddle to 450°F to 500°F.
4. PRESSING:
 - Hot Press Method: IMPORTANT: Check with equipment manufacturer before using any kind of oil. Some equipment may be harmed by vegetable oil spray. Dust dough balls with flour or spray lightly with vegetable oil to prevent sticking. Run tortilla dough through hot press.
 - Hand Press Method: Dust dough balls with flour and hand press.
5. TRANSFER pressed tortillas to pre-heated griddle. COOK for 45 to 60 seconds per side or until desired degree of browning is achieved. Serve.

Logistics Information:

Gross Weight: 31.5 lbs

Case Dimensions: 19.44 X 12.56 X 6.13

Pallet Count: 49

Cube: 0.866

Block and Tier: 7 and 7

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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